

2004 Cabernet Sauvignon

Boldness Married to Elegance

Cabernet: 75%

Merlot: 9%

Malbec: 7%

Cabernet Franc: 5%

Petit Verdot: 4%

North Coast

Winemaking is a combination of art and science, cooking and chemistry. It's about the quality of the ingredients and the interplay of flavors, texture and technique. The grapes for this blend came from growers we have worked with for years. The blend was done by taste. This style of blending has its roots in centuries of Bordeaux winemaking and our more than 35 years of experience in blending wines.

When we talk about wine, we talk about where we taste it on our palate in addition to what it tastes like. Wine writers like to compare the flavor to other fruits and rather esoteric flavors such as wood, tar, tobacco, etc. Each grape flavor focuses on a particular region of the palate. This is our art. It's what we like best about making wine. It sets us apart from the big industrial wineries, which make wine by recipe and don't take the time to taste and blend. **You can taste our art as well as our passion.**

At Bottling: Alcohol: 14.3%; Residual Sugar: 0.1%
pH 3.73; T.A. 5.9 g/L; Free SO₂ 19 ppm.
Crossflow filtered; Unfined. Barrel Aging: 36 months
in 75% French, 25% American, 35% new
Bottled: 800 Cases, December 12, 2007

